

Apartment Service All Day Menu

Available Monday to Saturday 11am - 10pm

Sunday and Bank Holiday 11am – 9pm

STARTERS & SALADS

Soup of the day	9.5
served with white or brown bread roll	
London Cured Scottish smoked salmon	17
Traditional accompaniments	
Burrata (V)	15
Picante cherry tomato compote, fig balsamic reduction	
Yellowfin tuna tataki	16
Truffle dressing & wakame	
The Sloane chopped salad (V)	14
Quinoa, vine tomato, cucumber, red onion, egg white, feta cheese, avocado, green peas, gem lettuce, soya beans, mint	
Caesar salad (V)	13
with parmesan croutons	
Salads add ons:	
<i>grilled tiger prawns (6) grilled corn-fed chicken (6) Devon crab (8) / half avocado (3.5)</i>	

BURGERS & SANDWICHES

The Sloane beef burger	18
Locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun <i>Add: Cheese (2) . Streaky bacon (2)</i>	
Native lobster & tiger prawn burger	27
Mango-chilli relish, avocado, brioche bun	
Messy aromatic lemongrass chicken burger	19
Black garlic aioli, pineapple salsa, Asian slaw, brioche bun	
Cornish lemon sole goujons	24
Skinny fries & tartare sauce	
Toasted Club sandwich	19
Grilled chicken, fried hen's egg, lettuce, streaky bacon, Tomato, cucumber	
London cured Scottish salmon sandwich	16
With your choice of bread	
Coronation chicken sandwich	16
With your choice of bread	
Devon crab sandwich with rocket, wasabi tobiko	18
With your choice of bread	

GRILL

Scottish salmon fillet	24
Rib-eye steak 10oz	33
Corn-fed chicken supreme	20
Choose a sauce from:	2
<i>Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli</i>	

SHARERS

Mixed olives	6
Crispy chickpea & feta wontons (V)	12
Pomegranate-mint yoghurt	
Crispy duck spring rolls	14
Hoisin sauce	
Tiger prawn tempura	15
Sweet chilli sauce	

SIDES

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
New potatoes (V)	7
Wilted spinach (VE)	7
Wok-fried chilli & garlic broccoli (VE)	7
Aromatic Provençale vegetables (VE)	7
Tomato & red onion salad (V)	6
Mixed / Green salad (V)	7

DESSERTS

Eton Mess (V)	11
Strawberries, meringue, whipped cream	
Yuzu Crème Brûlée (V)	11
Papaya salad, fresh lime, garden mint	
Warm Yorkshire rhubarb Bakewell tart (V)	11
Sour-cream sorbet	
Exotic fruit salad (VE)	11
Passionfruit sorbet	
Roasted hazelnut chocolate sphere (V)	13
Bayley's ice cream, hot salted caramel sauce	
Homemade ice creams (V) & sorbets (VE)	10.5
3.50 per scoop – ask the team for the daily selection	
Artisan British cheese board (V)	15
Sticky fig relish, celery, mixed crispbreads	

SPARKLING & CHAMPAGNE

	125ml	Bottle	Magnum
Prosecco Botter extra dry NV, Italy	10	41	
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	15	63	
Jacquart Brut Mosaïque NV, Reims, France		70	150
Gusbourne Twenty Eighteen Rosé, Kent, England		68	
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75	
Taittinger Brut Réserve NV, Reims, France		80	
Möet & Chandon Impérial Brut NV, Épernay, France	18.5	95	
Pommery Apanage Blanc de Blancs, Reims, France		98	
Bollinger Special Cuvée Brut NV, Aÿ, France		110	
Möet & Chandon Rosé Impérial NV, Épernay, France	21	110	
Dom Pérignon Millésimé, Épernay, France		290	
Krug Grande Cuvee NV, Reims, France		320	

WHITE WINE

	175ml	250ml	500ml	Bottle
Chardonnay Kintu, Valle Central, Chile	9	12	22	33.5
Pinot Grigio delle Venezie, Portenova, Italy	9.5	13	24.5	36.5
Sauvignon Blanc Reserve Les Esquiots, France	9.5	13	24.5	36.5
Chenin Blanc Delheim, Stellenbosch, South Africa				37.5
Picpoul de Pinet Domaine Morin, Languedoc, France	11	14.5	27	37.5
Muscadet Sèvre et Maine Sur Lie, Loire, France				38
Gavi Tenute Neirano, Piedmont, Italy				44.5
Macon Lugny Domaine Rochebin, Burgundy, France				45
Albarino Condes de Albarei, Rias Baixas, Spain				46
Gruner Veltliner Grafenegg, Kamptal, Austria				47
Gewurztraminer Wairau River, Marlborough, New Zealand				48
Terrazas de Los Andes Chardonnay, Uco Valley, Mendoza, Argentina				49
Chardonnay Ca' Momi, Napa Valley, USA				53
Sancerre Domaine Neveu, Loire, France				55
Riesling Aged Release, Pauletts, Clare Valley, Australia				56
Saint Veran Au Clos Du Château, Burgundy, France				57
Pouilly-Fumé Domaine Henry Bourgeois, Loire, France				59
Crozes-Hermitage, Domaine Remizieres, Rhône, France				59
Chablis Gautheron, Burgundy, France	16.5	23	43	60
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	16.5	23	43	60
Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France				78
Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France				96
Chablis 1er Cru Fourchaumes, Burgundy, France				98
Puligny-Montrachet 1er Cru Les Folantières, Burgundy, France				160

RED WINE

	175ml	250ml	500ml	Bottle
Cabernet Merlot, Casa Silva, Chile	9	12	22	33.5
Pinot Noir Reserva, Casa Silva, Chile	11	14.5	27	37.5
Rioja Crianza, Azabache, Spain	11	14.5	27	37.5
Château La Tuilerie du Puy, Bordeaux Supérieur, France	12	16.5	29	39.5
Zinfandel 'Long Barn', Fior di Sole, California, USA				40
Domaine de L'Amandine, Cotes du Rhône, France				41
Pinotage Delheim, Stellenbosch, South Africa				45
Douro, Churchill's Estate, Portugal				48
Terrazas de Los Andes High Altitude Malbec, Mendoza, Argentina	14	19	36	49
Brouilly, Henry Fessy, Crus Du Beaujolais, France				50
Rioja Gran Reserva, Azabache, Spain				56
Chianti Classico Riserva, Vicchiomaggio, Italy	16.5	23	43	60
Château Becherau, Laland de Pomerol, France				62
Château Louvie, Saint-Émilion, France				65
Château-neuf-du-Pape, Château de Fargueirol, Rhône, France				68
Barolo, Tenute Neirano, Piedmont, Italy				75
Cloudy Bay Pinot Noir, Marlborough, New Zealand				80
Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy				85
Savigny les Beaune 1er Cru Domaine Bichot, Burgundy, France				89
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France				120
Château Batailley, 5ème Cru Classé, Pauillac, France				180

ROSÉ WINE

	175ml	250ml	500ml	Bottle
La Loupe Carignan France	9.5	13	24.5	36.5
The Pale, Château d'Esclans, Côtes de Provence, France	14	19	36	49
Whispering Angel, Château d'Esclans, Côtes de Provence, France	16.5	23	43	60
Rock Angel, Chateau d'Esclans, Cotes de Provence, France				90

NON-ALCOHOLIC SPARKLING

	125ml	Bottle
French Bloom, Le Blanc, France	14	60
French Bloom, Le Rosé, France	15	63

BEERS & CIDER

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8
Guinness Original Extra Stout	6.5
Peroni 0.0% non-alcoholic lager	5.5
Sassy Cidre Brut	7.5

A £4.50 tray charge applies

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.

(V) = Vegetarian | (VE) = Vegan

Vintage subject to change.

All wines contain sulphites & some may contain allergens

125 ml measure also available on request